

**BACKYARD
PRO[®]**

SEAFOOD BOILER CARTS

User Manual



- + Retain this manual for future reference.
- + Unit must be kept clear of combustibles at all times.

INTRODUCTION

Upgrade your outdoor cooking lineup with Backyard Pro outdoor seafood boilers! These units are great for use on a patio, with a catering setup, or with an outdoor concession stand. They boast a 90 or 160 qt. capacity that can cook 50-90 lb. of crawfish in 30 minutes. Including handy stirring paddles, hinged rotating basket design, and sturdy hinged lid, these units are a simple, portable solution for high-volume outdoor cooking.

Find additional information and more Backyard Pro products at www.shopbackyardpro.com.

TABLE OF CONTENTS

Owner's Information	2
Safety Warnings	3
Assembly Instructions	5
Before Each Use	7
Lighting Instructions	8
Operation & Maintenance	8
Using the Seafood Boiler	9
Cleaning the Appliance	9
Storage	9

OWNER'S INFORMATION

Please complete this information and retain this manual for the life of the equipment. For warranty purposes, please fill out and retain this information.

Model # _____

Serial # _____

Date of Purchase _____

Order # _____



SAFETY WARNINGS



Backyard Pro LP Outdoor Seafood Boilers are designed, built, and sold for commercial use and should be operated by trained personnel only. Clearly post all **DANGERS, CAUTIONS, WARNINGS, and OPERATING INSTRUCTIONS** near each unit to ensure proper operation and to reduce the chance of personal injury and/or equipment damage.

IMPORTANT NOTICE: Read all instructions prior to assembly and use. Read and understand all warnings and precautions prior to operating your seafood boiler.

DANGER: DO NOT use gas seafood boiler for indoor cooking or heating. Toxic fumes can accumulate and cause asphyxiation. DO NOT use in or on boats or recreational vehicles.

DANGER: If you smell gas:



- Shut off gas to the appliance.
- Extinguish any open flame.
- Open the lid if applicable.
- If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.

WARNING: Improper installation, adjustment, alteration, service, or maintenance could cause injury or property damage. Read the installation, operation, and maintenance instructions thoroughly. Failure to follow these instructions could result in fire or explosion that could cause property damage, personal injury, or death.

- WARNING:**
1. When cooking with oil/grease, DO NOT allow the oil/grease to exceed 350°F (177°C). DO NOT store or use extra cooking oil in the vicinity of this or any other appliance.
 2. DO NOT store or use gasoline or other flammable liquids or vapors within 25 feet (8m) of this or any other appliance.
 3. An LP cylinder not connected for use should be stored a minimum of 10 feet (3m) away from this or any other appliance. Never fill the cylinder beyond 80 percent full. If the above information is not followed exactly, a fire causing death or serious injury may occur.
 4. This seafood boiler is for outside use only and should not be used in a building, garage, or any other enclosed area.
 5. The use of alcohol or prescription or non-prescription drugs may impair the operator's ability to properly assemble or safely operate the seafood boiler.
 6. Always place your seafood boiler on a hard, level surface far away from combustibles. An asphalt or blacktop surface may not be acceptable for this purpose.
 7. DO NOT leave a lit seafood boiler unattended. Keep children and pets away from the seafood boiler at all times.
 8. DO NOT place this seafood boiler on any type of tabletop surface.
 9. DO NOT use the seafood boiler in high winds.

NOTE: The use and installation of this product must conform to local codes. In absence of local codes, use the National Fuel Gas Code, ANSI Z223.1/NFPA54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2.

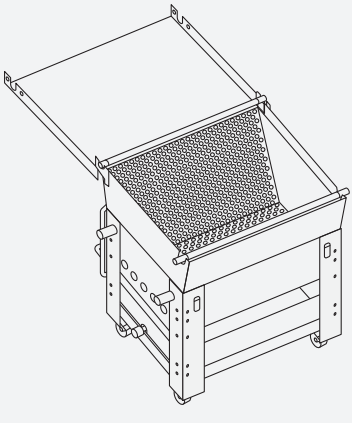



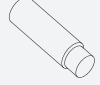
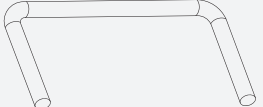
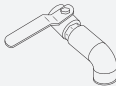

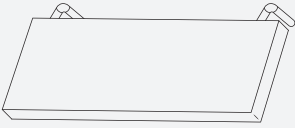

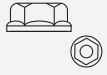
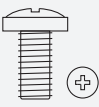
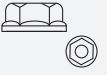
- CAUTION:**
1. This seafood boiler is for use with propane gas only (propane gas cylinder not included).
 2. Never attempt to attach this seafood boiler to the self-contained propane system of a camper trailer, motor home, or house.
 3. DO NOT attempt to move the seafood boiler while it is lit.
 4. DO NOT use the seafood boiler unless it is completely assembled and all parts are securely fastened and tightened.
 5. Keep all combustible items and surfaces at least 24 inches (60.9 cm) away from seafood boiler at all times.
 6. DO NOT use this seafood boiler or any gas product near unprotected combustible constructions.
 7. DO NOT use in an explosive atmosphere. Keep seafood boiler area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
 8. DO NOT touch metal parts of seafood boiler until it has completely cooled (about 45 minutes) to avoid burns, unless you are wearing protective gear (BBQ mittens, pot holders, etc.).
 9. DO NOT alter this seafood boiler in any manner.
 10. Clean and inspect the hose before each use. If there is evidence of a leak, the hose must be replaced.
 11. Never keep a filled container in a hot car or car trunk. Heat will cause the gas pressure to increase, which may open the relief valve and allow gas to escape.
 12. Keep the seafood boiler's valve compartment, burners, and circulating air passages clean.
 13. Inspect the seafood boiler before each use.

	WARNING	
CALIFORNIA PROPOSITION 65		
1. Combustible by-products, such as carbon monoxide, produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.		
2. This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects, or other reproductive harm.		
<i>Wash your hands after handling this product.</i>		



ASSEMBLY INSTRUCTIONS

#554BPCF90QT
#554BPSB160QT

Parts

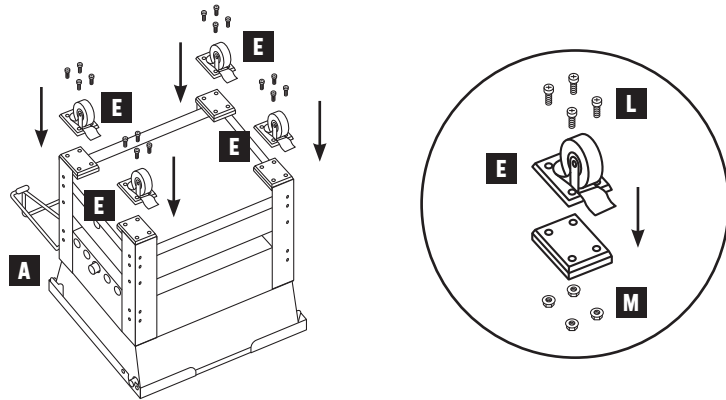
A Seafood Boiler Body - x1 	B Seafood Chute - x1 	E Casters - x4 	F Lid Handles - x2 	G Basket Handles - x2 
C Push/Pull Handle - x1 	H Drain Valve - x1 	I Gas Hose Assembly - x1 		
D Work Table - x1 	J M6 Bolts - x4 	K M6 Nuts - x4 	L M8 Bolts - x16 	M M8 Nuts - x16 

Tools Needed

 Adjustable Wrench (Not Included)	 Phillips Head Screwdriver (Not Included)
--	--

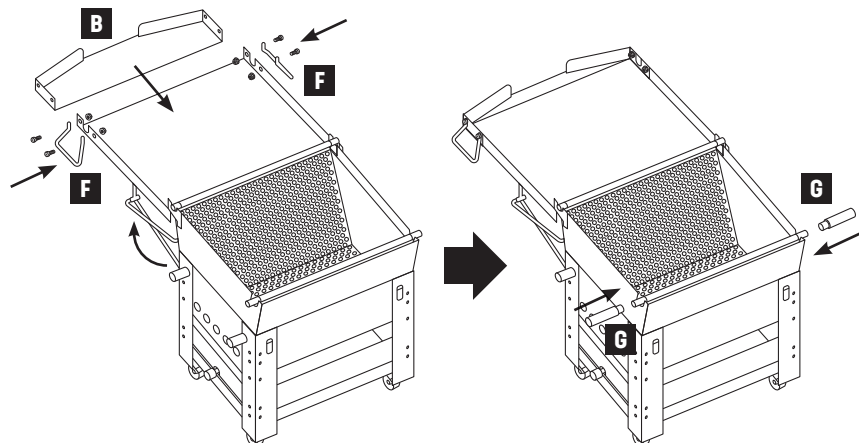
Step 1

Carefully flip the seafood boiler body (A) upside down. Install the casters (E) to the 4 legs of the frame by hand tightening 4 M8 bolts (L) and 4 M8 nuts (M) per caster. When all bolts and nuts are installed, wrench tighten to secure.



Step 2

Carefully flip the unit over onto the casters. Extend the lid support bar. Slide the seafood chute (B) onto the lid and install lid handles (F) using 2 M6 bolts (J) and 2 M6 nuts (K) on each.



Step 3

Slide the basket handles (G) onto the basket strainer receivers until they snap into place.

ASSEMBLY INSTRUCTIONS

#554BPCF90QT
#554BPSB160QT

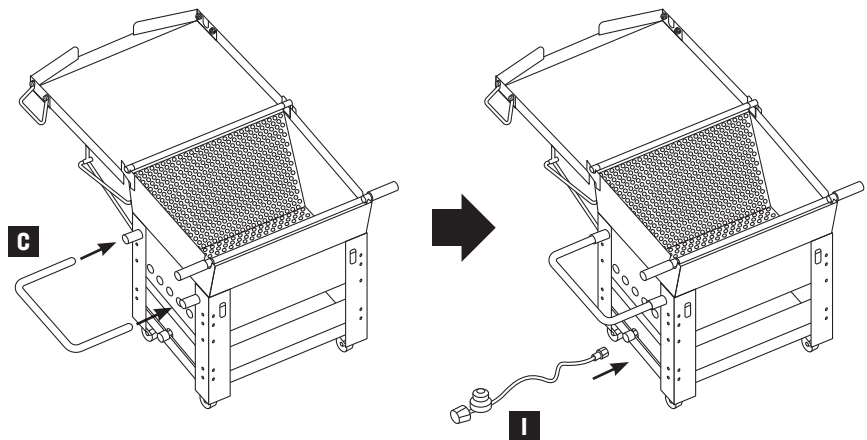
Step 4

Attach the push/pull handle (C) by inserting into the handle receivers on the side of the unit until it snaps into place.

Step 5

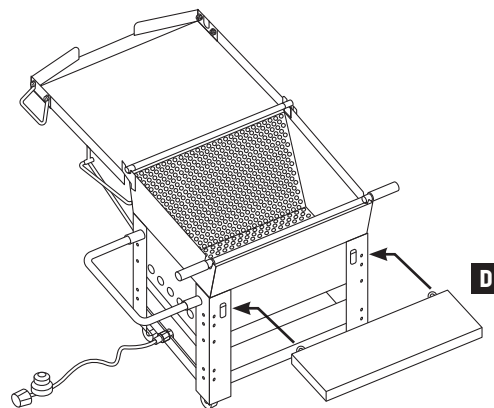
Connect the gas hose assembly (I) to the jet tube connector on the unit. Wrench tighten to ensure the hose is securely tightened.

WARNING: Test the gas connection with soapy water. Gas leaks can lead to injury and property damage.



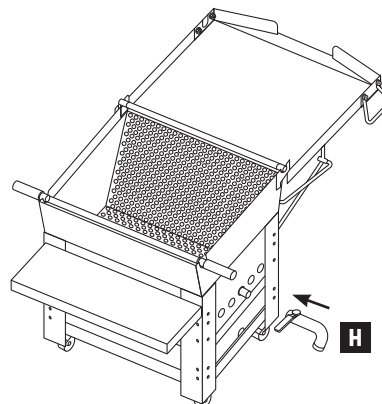
Step 6

Secure the work table (D) to the front of the unit by sliding into the holes on the legs.



Step 7

Fasten the drain valve (H) to the side of the unit. Wrench tighten to ensure it is tight and secure to prevent leaks.

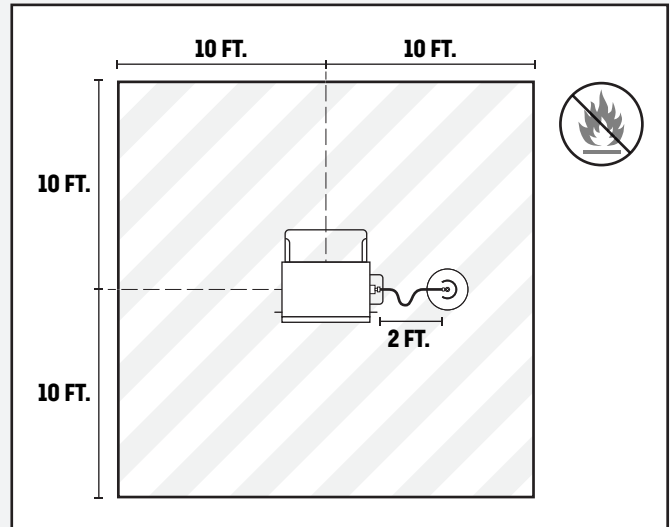


BEFORE EACH USE

WARNING: NEVER MOVE THE BOILER WHILE IN USE OR STILL HOT (ABOVE 100°F (38°C)).

WARNING: FAILURE TO FOLLOW THESE INSTRUCTIONS AND WARNINGS COULD RESULT IN FIRE, EXPLOSION, BURN HAZARD, OR CARBON MONOXIDE POISONING, WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY, OR DEATH.

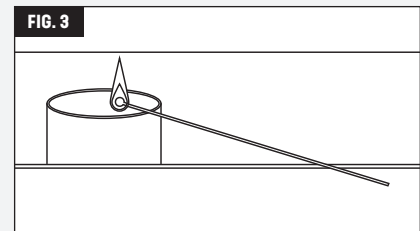
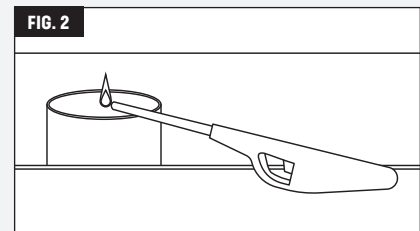
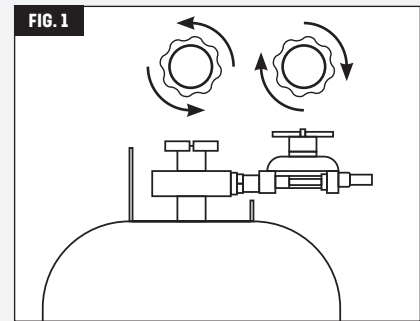
1. The area where the boiler will be used must be kept clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
2. The flow of combustion and ventilation of air must not be obstructed. The boiler must be set in an open area with 10 ft. (3.05 m) of space on all sides and no roof or overhang overhead.
3. Check the burner/venturi tube for insects, insect nests, and other obstructions. A clogged tube can lead to a fire beneath the appliance.
4. Check the LP hose for evidence of abrasion, wear, cuts, or leaks. If there is any damage to the hose, the hose/regulator assembly must be replaced prior to using the appliance. Visit WebstaurantStore.com for information regarding a replacement hose assembly. Only the LP hose/regulator assembly specified by Backyard Pro should be used with the appliance.



LIGHTING INSTRUCTIONS

WARNING: NEVER put hands or face directly over the burner while lighting or while the unit is in operation.

1. Connect the gas hose to LP cylinder and check all connections for leaks.
Note: Keep the LP cylinder at least 24" away from the unit.
2. Make sure the regulator control is turned OFF by turning counterclockwise until it cannot be turned any further.
3. Open LP cylinder control valve by turning it counterclockwise (Fig. 1).
4. If using a lighter: Insert through the access slot on the front or back of the unit and hold above the burner (Fig. 2).
If using a match and match holder: Insert through the access slot on the front or back of the unit and hold above the burner (Fig. 3).
5. Turn the regulator control toward the ON position until ignition occurs.
Note: Turning the regulator control clockwise increases the gas pressure to the burner, which will increase the flame size (Fig. 1).
Note: If ignition does not occur within 3-5 seconds, turn the regulator and cylinder valve OFF. Wait 5 minutes to allow gas to disperse, then repeat the above process.
6. Monitor the range at all times during operation. If at any point the flames are accidentally extinguished, immediately turn the regulator and cylinder valve OFF. Wait 5 minutes for gas to disperse, then relight the range according to the above instructions.



OPERATION & MAINTENANCE

- Follow all Lighting Instructions above each time the boiler is used. Check the flame for proper color and appearance. The flame should burn with a primarily blue color. If a strong yellow flame is present, this could indicate an obstruction in the burner/venturi tube. If there is any obstruction or a yellow flame, and the air shutter adjustment has not solved the problem, turn off the boiler and allow time for it to cool. Disconnect the hose from the boiler. Remove the air shutter using a phillips head screwdriver. Check the venturi tube with a flashlight to see if there is a blockage. If a blockage is present, use a wire such as a coat hanger to slide into the venturi tube to remove the blockage. Reattach the air shutter to the venturi tube using the phillips screwdriver. Assemble and light the boiler again as per the instruction manual.
- Always use the LP hose and regulator assembly supplied with this unit. Only parts specified by Backyard Pro should be used with this boiler. If the gas hose shows any evidence of abrasion, wear, cuts, or leaks DO NOT USE. You will need to replace the gas hose.
- For purchase of any replacement parts, please visit WebstaurantStore.com.
- DO NOT leave the unit lit for extended periods of time without water in the cooking pot. This may cause unrepairable damage to the pot or injure the operator.
- Extended use of the unit may cause discoloration, scratching, and dimpling to the cooking pot, which does not affect the performance of the pot.
- DO NOT store used water inside the unit. The salt used in cooking can corrode the pot, causing it to leak. Wash the pot after each use with hot, soapy water and rinse.

USING THE SEAFOOD BOILER

WARNING: Boiling water and steam can cause burns and property damage if not properly handled. Use caution when opening the lid, adding product, stirring, and emptying the cooking pot.

1. Extend the lid support bar and open the lid to the unit.
2. Fill the cooking pot with sufficient water to match what you're cooking. Be careful not to overfill the pot, as this may cause hot water to spill over and potentially cause injury.
3. Light the burner (see Lighting Instructions on page 8).
4. When the water has started boiling, add your product slowly to the pot. Be careful to avoid splashing the boiling water, as this may cause injury.
5. The included stirring paddle can be used to shift product in the cooking pot to promote even cooking.
6. Place a receptacle under the notch in the lid to collect any water that may not fully drain from the product.
7. When the product has finished cooking, use a protective glove to lift the hinged drainage basket and slowly dump the product onto the lid. Be careful to avoid hot steam released by the product.
8. The product can then be loaded into serving containers or coolers.
9. The unit should be drained and cleaned between each batch to extend the longevity of the unit (see Cleaning the Appliance below).

CLEANING THE APPLIANCE

- Avoid using abrasive cleaners or scrubbing pads, as they may damage the unit.
 - DO NOT use spray cleaner to remove grease or food debris.
1. Turn the boiler OFF at the regulator/manual valve first, then at the gas cylinder valve.
 2. Check to make sure there is no flame and all valves are OFF.
 3. DO NOT leave the boiler until it has cooled completely.
 4. When unit and water have completely cooled, place a bucket under the drain valve and open to drain the cooking pot.
 5. Use a hose to rinse the cooking pot and tray to remove any remaining residue or seasoning, draining the rinse water as necessary.
 6. Wash the unit with mild dish soap and a clean dish rag.
 7. When finished, thoroughly rinse the unit and completely drain.
 8. If food remains stuck to the sides, add water to the cooking pot and allow to soak, then use steel wool to gently remove the debris.
 9. If hard water causes discoloration, fill the unit with water until it reaches the level of the discoloration, then add vinegar and boil for 5-10 minutes.
 10. Tighten all hardware after every cleaning.

STORAGE

1. Disconnect the regulator from the cylinder by turning the Type 1 fitting counterclockwise until the regulator is separated from the tank.
2. Storage of this boiler indoors is permissible only if the cylinder is disconnected and removed from the boiler.
3. DO NOT use or store cylinder in a building, garage, or enclosed area. Read and follow all cylinder manufacturer's instructions.
4. The cylinder must be stored out of the reach of children at all times.
5. Keep entire unit in area to avoid insects and contamination that can clog the venturi tube.